



Omakase 8 Course

Natural Pacific Oyster with Ponzu-soy citrus
(Optional course \$3.50 per Oyster Supplement)

Amuse bouche

Cold soup of Cauliflower with Celery Ice-cream & Panko Oyster

Smoked Ocean Trout Carpaccio with Truffle Soy & Fennel pickle

Octopus & Tiger prawn with Mango granita
& Vinegar dressing (Sunomono)

12 hour Slow-Braised Pork belly with Slow cooked yolk
and Lotus root

Toothfish marinated in Blue cheese miso & Cottage cheese "Shira-ae"

OR

Roasted Wagyu beef with Wasabi Soy Jus, Radish puree, Okura
and Fungi mushroom

Camembert cheese with Red wine Granita, Pretzel & Dried fruit
(Optional Cheese Course \$10 Supplement)

Pre dessert

(Lemongrass Ginger Granita with Sake Jelly & Pickled ginger)

Today's dessert

\$68

Owner Chef Kevin Seo